



Louis Latour

MAISON FONDÉE EN 1797

VOSNE-ROMANÉE 1^{ER} CRU

- REGION Côte de Nuits
- VILLAGE Vosne-Romanée
- APPELLATION Vosne-Romanée Premier Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Iron-based clay.
- AVERAGE YIELD 38 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Vosne-Romanée, famous the world over for its Grand Crus, also produces some Premier Crus capable of competing with the best. The name of the appellation attests to the fact that even in Roman times these vineyards were held in high esteem. Maison Latour rigorously selects grapes from the finest sites to produce this Premier Cru.

Wine tasting

- TASTING NOTE This wine is open, rich and fruity with a palate that hints at vegetation after a few years. The finish is round and long. To keep for 8/10 years.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses.
- SERVING TEMPERATURE 15-17°

